

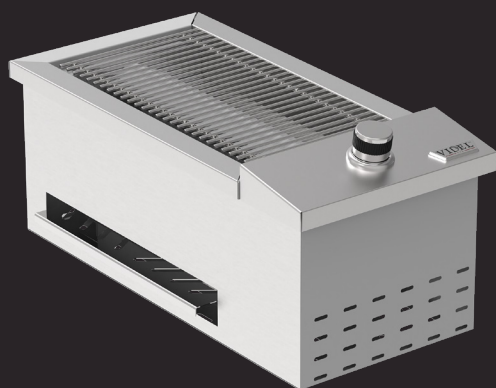


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Conforms to ANSI Z21.58-2022 / CSA 1.6-2022

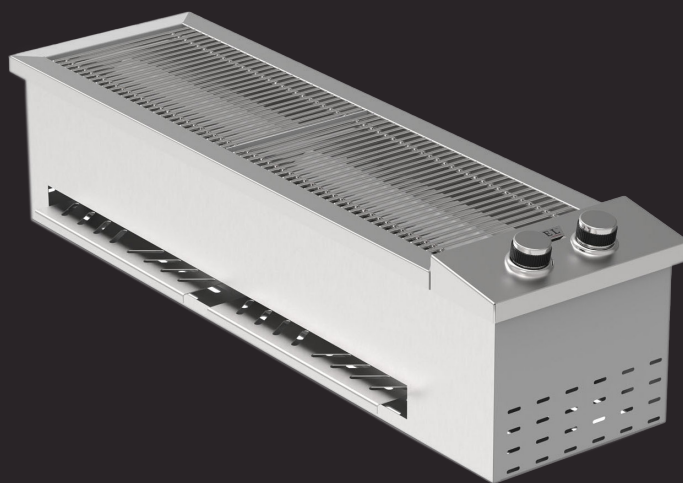
THE ANZA

OWNERS MANUAL



SINGLE BURNER

VG-AZA1



DOUBLE BURNER

VG-AZA2

**READ ALL INSTRUCTIONS BEFORE YOU OPERATE YOUR ANZA GRILL
SAVE THESE INSTRUCTIONS!**

INSTALLER: Leave this manual with the owner.

OWNER: Keep this manual for future reference.

www.videlusa.com

WARNING: improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



THIS IS A SAFETY ALERT SYMBOL

When you see this symbol on the fire feature or manual, look for one of the following signal word panels alerting you to the potential for personal injury, death, or major property damage.

SAFETY WARNINGS

ALWAYS READ THE COMPLETE USER MANUAL.

Additional copies of this manual are available on the website www.videlusa.com

CONTACT YOUR LOCAL BUILDING OR FIRE OFFICIALS about restrictions and installation inspection requirements in your area.

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACE) TO COMBUSTIBLE MATERIALS. It is of the upmost importance that this product be installed only in accordance with these instructions.

SAVE THESE INSTRUCTIONS



DANGER indicates an imminently hazardous situation which, if not avoided, will result in death or significant injury.



CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.



WARNING indicates a potentially hazardous situation which, if not avoided, may result in death or significant injury.

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WARNING: OUTDOOR RESIDENTIAL USE ONLY. **VIDEL USA** products are designed solely for residential use and are not approved for commercial settings. The grill must be operated and maintained by the original owner.



WARNING: POTENTIAL FIRE & EXPLOSION HAZARD.

- Do not store or use gasoline or other flammable liquids or vapors near this or any other appliance.
- Do not store an LP cylinder near this or any other appliance unless it is connected for use.
- Keep the area around the appliance free of combustible materials, including rags, mops, brooms, solvents, cleaning products, lighter fluid, and gasoline.
- Never use lighter fluid in the grill.
- Never leave the grill unattended while it is operating.
- Do not operate the grill in windy conditions.
- Keep children and pets away from the hot grill.
- Do not use the grill while under the influence of drugs or alcohol.
- Keep a fire extinguisher nearby.
- Never use water or other liquids to put out a grease fire.



DANGER: FIRE OR EXPLOSION HAZARD. If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open door
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department



CAUTION: Avoid touching any part of the Anza while it is HOT. Ensure the grill has cooled down completely before handling to protect yourself from bodily harm.



DANGER: NEVER operate the grill indoors or in enclosed areas, such as a garage, shed, or breezeway. Keep clear of trees and shrubs. The grill is not intended for installation in or on recreational vehicles, portable trailers, boats, or any other moving installation. This could result in carbon monoxide buildup, resulting in injury or death.



WARNING: Installation, repairs, gas conversion, and replacement of parts must be performed by a qualified professional or licensed technician. Improper installation, service or modification can cause injury, fire, or property damage and may void the warranty.



WARNING: BURN HAZARD. NEVER lean over the Anza. Keep clothing and other flammable materials away from the grill. Avoid wearing loose-fitting clothes or long sleeves while using the oven, as certain fabrics can be highly flammable.



WARNING: ALWAYS have a fire extinguisher nearby.

IT IS THE RESPONSIBILITY OF THE INSTALLER TO FOLLOW:

- The National Fuel Gas Code, ANSI Z 223.1/ NFPA 54
- CAN/CGA-B149.1, Natural Gas Installation Code
- CAN/CGA-B149.2, Propane Installation Code
- National Electrical Code, ANSI/NFPA 70, where applicable
- Applicable ANSI/CSA appliance standards.

SUPPLY PRESSURE

LIQUID PROPANE SUPPLY PRESSURE:

Minimum: 8" W.C. 1.99 kPa
Nominal: 11" W.C. 2.73 kPa
Maximum: 14" W.C. 3.48 kPa

NATURAL GAS SUPPLY PRESSURE:

Minimum: 3.5" W.C. 0.87 kPa
Nominal: 7" W.C. 1.74 kPa
Maximum: 14" W.C. 3.48 kPa



CALIFORNIA PROP 65 WARNING



This product can expose you to chemicals including Lead and Lead Compounds, which are known to the state of California to cause cancer, and Carbon Monoxide, Lead and Lead Compounds which are known to the state of California to cause birth defects or other reproductive harm. For more information

go to www.P65Warnings.ca.gov.

GAS SAFETY

BEFORE USING THE APPLIANCE

- Confirm that the appliance is connected to the correct gas type.
- Always check the rating plate of the unit.
- Use the supplied regulator and approved gas components.
- Never connect the appliance to an unregulated gas supply.
- Do not kink or twist the gas hose.
- Keep the gas hose away from hot surfaces and sharp or rough edges.
- Inspect the gas hose before every use. Replace it if it has cuts, cracks, excessive wear, or other damage. (It is strongly recommended to use the manufacturer's whistle free flexible hoses)
- Perform a gas leak test before every use and whenever the gas cylinder, regulator, hose, or another gas connection is connected, disconnected, or replaced.
- Isolate the Anza from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- Appliances operated with NG (natural gas) must be installed with the NG regulator supplied with the unit and set to 4.0" water column pressure.
- Appliances operated with LP (liquid propane) gas must be installed with an LP regulator set to 4.0" water column pressure.

GAS LEAK TESTING

NEVER USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.

DO NOT smoke or allow ignition sources near the appliance while leak testing

TO CHECK FOR LEAKS

1. Mix a leak-testing solution using one part liquid soap and one part water.
2. Make sure all burner control knobs are OFF.
3. Turn on the gas supply:
Natural Gas: Open the appliance's main gas supply valve.
LP Gas: Turn the cylinder valve counterclockwise to open.
4. Spray the soapy-water solution over all gas connections, including valves, fittings, pipes, joints, hoses, and connections between the gas source and burners.
5. Watch for bubbles. Bubbles indicate a gas leak.
6. If you smell gas or find a leak, do not attempt to ignite the appliance.
7. Turn the gas supply off and have the system inspected by a qualified professional.
8. Return all burner control knobs to OFF.



DANGER: All gas connections or conversions should be made by a professional qualified technician and in accordance with local codes and Ordinances. The installation must conform with local codes or, in the absence of local codes, with either the national Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.

PROPANE INFORMATION

TYPES OF PROPANE TANKS

Propane tanks are mainly used alongside stoves, water heaters, side burners, generators, and welding equipment. These bottles or metal cylinders contain propane, a type of alkaline gas that has been compressed and transformed into liquid. Transporting, storing, and using propane safely can only be possible when held inside tanks or containers. Below are some common examples of the various types of tanks being used as propane containers.

LARGE CAPACITY TANKS

Propane is delivered to your home as a very cold liquid and is pumped into a specially designed storage tank (Fig.A). The liquid changes to gas before it leaves the tank. Propane tanks are typically painted white or silver to reflect heat and prevent the pressure inside the tank from getting too high. If you have an underground tank, only the cover (Fig.B) will be visible above ground.

1. The cover on top of the tank protects several components from weather and physical damage.
2. The tank shut-off valve, which you can close to stop the flow of propane to your home in case of a leak or other emergency.
3. The regulator, which controls the pressure of the propane gas coming out of the tank.
4. The safety relief valve, which will pop open automatically if the pressure inside the tank gets too high.
5. The valve will close again when the pressure returns to normal.

Fig. A

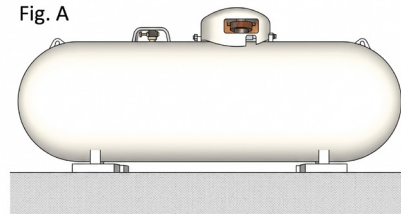
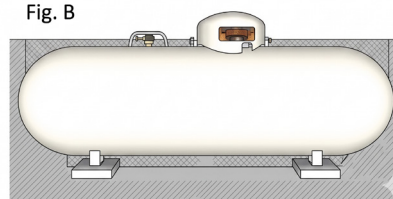


Fig. B



Propane flows from your tank to your home through pipes, most of which run underground. You may also have a secondary pressure regulator on an outside wall of your home to further adjust gas pressure. A shut-off valve in each pipe can be closed to stop gas flow to an individual appliance. An appliance connector is the final segment in the gas piping system. This specially designed flexible tube is typically two or three feet long, and carries gas from a pipe to the back of an appliance.

MEDIUM CAPACITY TANKS

Any L.P. Gas supply cylinder used with this outdoor grill must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity is 80% and is approximately 20 pounds of propane. The L.P. Cylinder must have a shut-off valve terminating in a Type 1 L.P. A Type 1 compatible cylinder with a Type 1-cylinder valve has a back-check valve which does not permit gas flow, until a positive seal has been obtained.

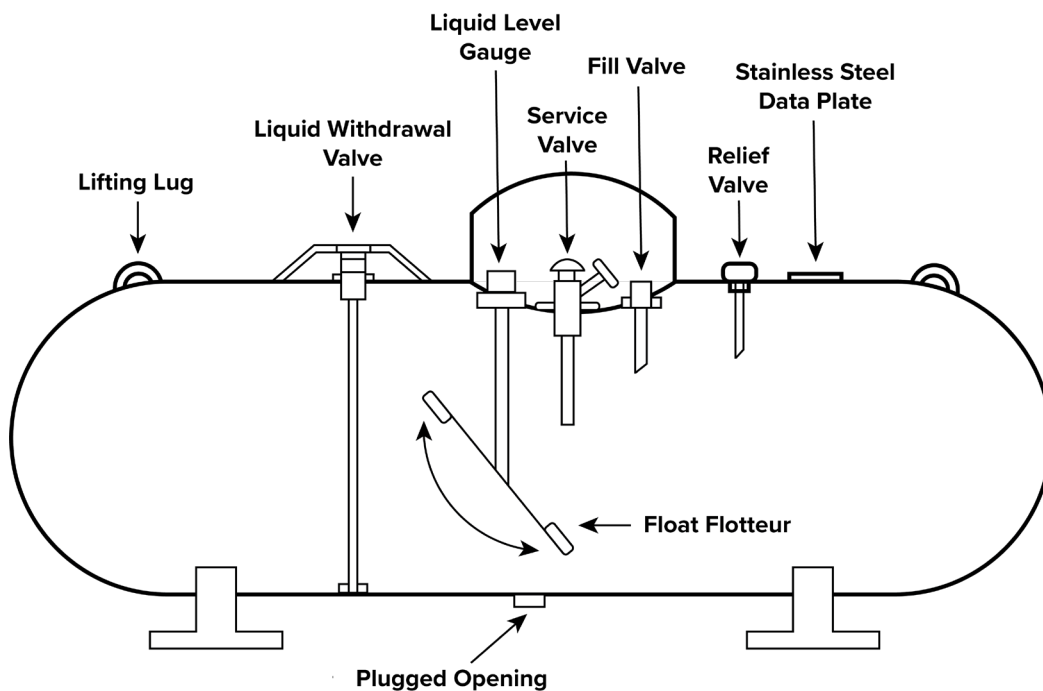
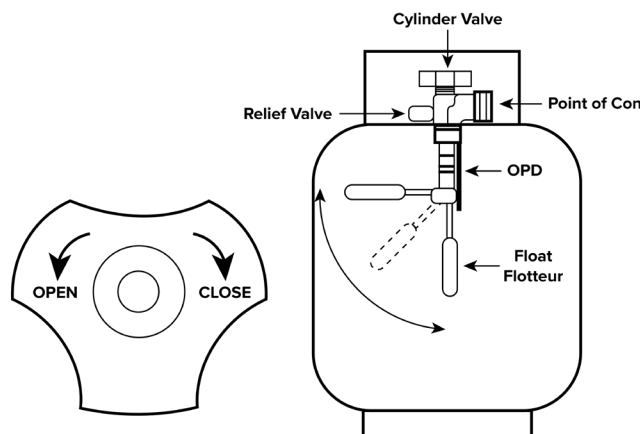


CAUTION: If you have a side yard propane tank, you **MUST** have additional Medium Pressure Regulator located on the Anza grill.

LP TANK FILLING

- Use only licensed and experienced dealers.
- LP dealer must purge tank before filling.
- Dealer should NEVER fill LP tank more than 80% LP tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not let liquid propane (LP) gas escape into the air. This is dangerous.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance.
- Search for the nearest certified propane dealers in the telephone directory or online under “Gas companies.”

LARGE CAPACITY TANK



HOSE AND REGULATOR

The Type 1 connection system has the following features:

- The system will not allow gas to flow until a positive connection has been made

NOTE: The cylinder control valve must be turned off before any connection is made or removed. The system has a thermal element that will shut off the flow of gas in the event of a fire.

- The system has a flow limiting device which, when activated, will limit the flow of gas to 10 cubic feet per hour.
- Never use the Anza grill without leak testing.

NOTE: Propane vapors are heavier than air. For this reason, they may accumulate in low-lying areas such as basements, crawl spaces, and ditches, or along floors. However, air currents can sometimes carry Propane vapors elsewhere within a building.

LP GAS SUPPLY CONNECTION AND DISCONNECTION

- The tank valve should be in the “OFF” position. If not, turn the knob clockwise until it stops.
- Make sure all burner valves are in the “OFF” position.

Always connect the gas supply regulator as follows: Insert the regulator inlet into the tank valve and turn the coupling nut clockwise until the coupler tightens up. Do not over tighten the coupler. Turn the main tank valve on and turn the burner control valves on the unit to the “HIGH” position for about 10 seconds to allow the air in the system to purge before attempting to light the burners.

LP TANK DISCONNECTION

- Turn the burner valves off.
- Turn the tank valve off (turn clockwise to stop).
- Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

NATURAL GAS INFORMATION

NATURAL GAS SAFETY

Your Anza Grill is shipped as a Natural Gas (NG) appliance.

NATURAL GAS INSTALLATION

- It is recommended that your “ON-OFF” shutoff valve be installed at the gas supply source.
- When testing for gas leaks, turn off your Anza grill
- Make sure the factory supplied **REGULATOR** is used on your Anza grill.

GAS CONVERTIBLE REGULATOR

- Your outdoor grill comes ready in NATURAL GAS if you would like to convert your unit to LIQUID PROPANE (LP) contact an authorized or licensed professional.



WARNING: Gas valves are preset at the factory to operate on Propane and Natural Gas. If you wish to convert to a different gas type, be sure to contact your authorized dealer, licensed plumber or authorized service center for further details. Failure to properly convert a unit can cause serious injury to yourself and/or others.



WARNING: Always turn knobs OFF before installing gas lines, or making any connections and disconnections of supply hoses.

CONNECTING TO A GAS SOURCE

PROPANE TANK CONNECTION

NOTE: Before connecting the Anza to a gas source, make sure that the control knob(s) are in the “OFF” position. Verify the type of gas supply to be used, either Natural Gas or LP.

NOTE: The Anza grill is shipped in NG

All pipe sealants must be an approved type and resistant to the actions of LP gas. Never use pipe sealant on flare fittings. The installation of this appliance must conform with local codes or, in the absence of Local codes, with either National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/ NFPA 1192M, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

LP TANK REMOVAL, TRANSPORT, AND STORAGE

Turn off all control knobs and the LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off LP tank collar, then lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.

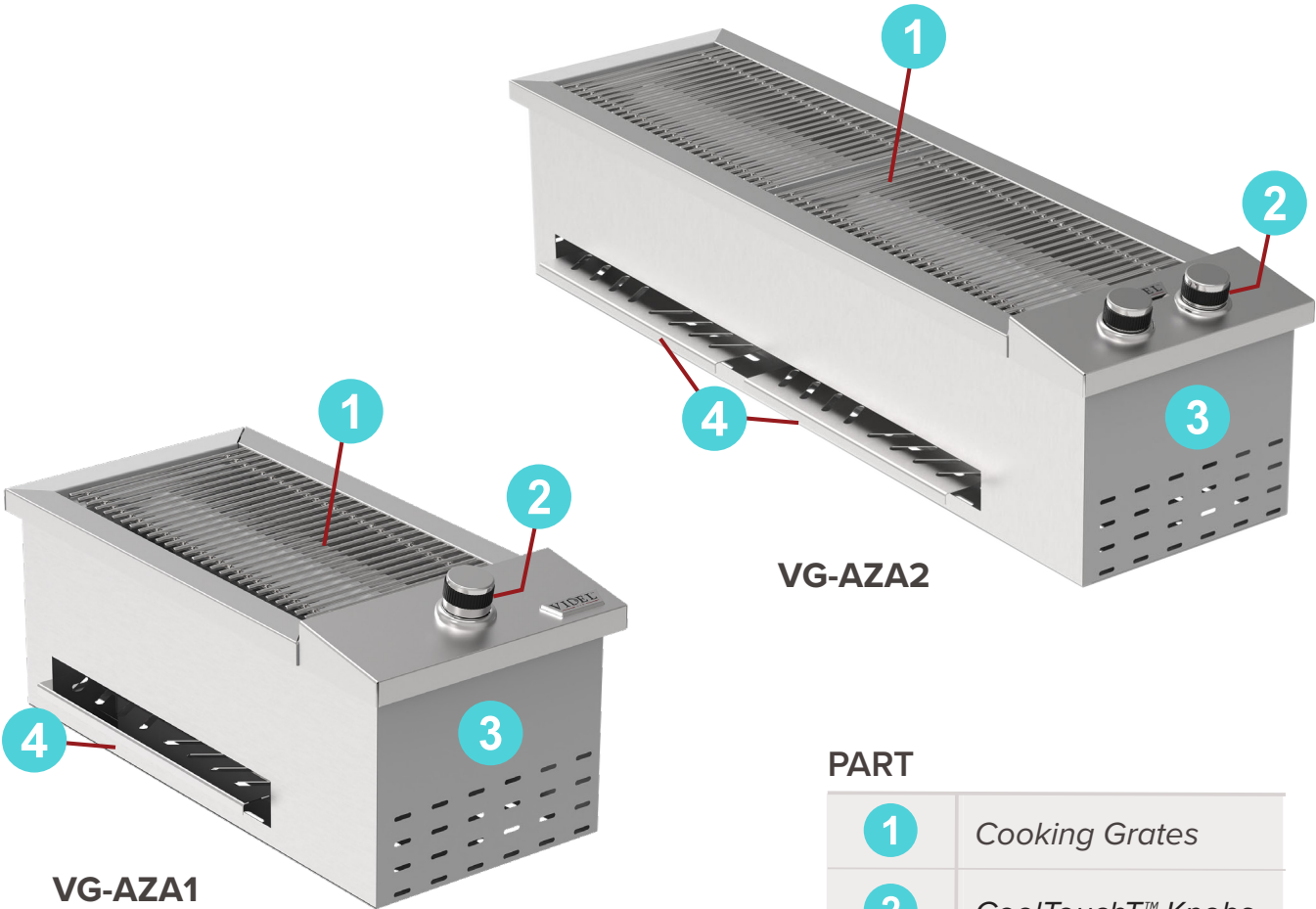
A disconnected LP tank in storage or being transported must have a safety cap installed. Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other buildings. Never leave a LP tank inside a vehicle which may become overheated by the sun.

The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated which could result in fire or explosion.

All L.P. Gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for L.P. Gas cylinders of the U. S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and shall be provided with a listed overfilling prevention device.

- Read labels on the L.P. Gas Supply Cylinder.
- New cylinders are always shipped empty for safety.
- Allow only qualified L.P. Gas dealers to fill or repair your L.P. Gas supply cylinder.
- Inform the gas dealer if it is a new or used cylinder to be filled.
- After filling, have the gas dealer check for leaks and to see that the relief valve remains free to function.

FEATURES & SPECIFICATIONS



PART	
1	Cooking Grates
2	CoolTouch™ Knobs
3	Heat Shield
4	Grease Trays

SPECIFICATIONS

Product Name	Single Burner	Double Burner
Part Number	VG-AZA1	VG-AZA2
Total Cooking Area	241 sq. Inches	482 sq. Inches
Dimensions	(H) 16.5" x (W)15.25" x (D)30.25"	(H) 15.25" x (W) 15" x (D) 52"
Material	304 Stainless Steel	304 Stainless Steel
BTU	18,000	36,000

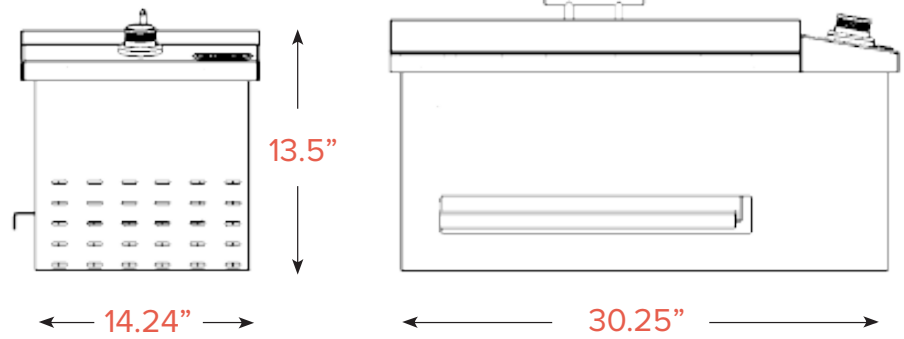
CUTOUT REQUIREMENTS

The Anza is meant for compatiability witht VidelUSA Grilling tables. This appliance is designed to be used for OUTDOOR USE ONLY!

VG-AZA1

CUTOUT DIMENSIONS

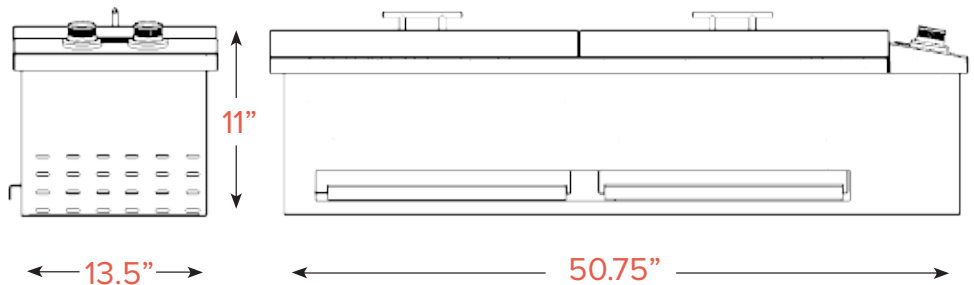
Height	11"
Width	13.5"
Depth	50.75"



VG-AZA2

CUTOUT DIMENSIONS

Height	11"
Width	13.5"
Depth	50.75"



GENERAL SAFETY REQUIREMENTS

This gas appliance must be installed in accordance with all local and state codes inspected by your local city & fire department. This is not an indoor appliance. **FOR OUTDOOR USE ONLY!** Do not install into any combustible material.

CLEARANCE

Use the table above to determine MINIMUM CLEARANCES.

COMBUSTIBLE MATERIAL

Combustible material is any material of a building or structure made of wood, compressed paper, plant fibers, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant, or painted/plastered surface.

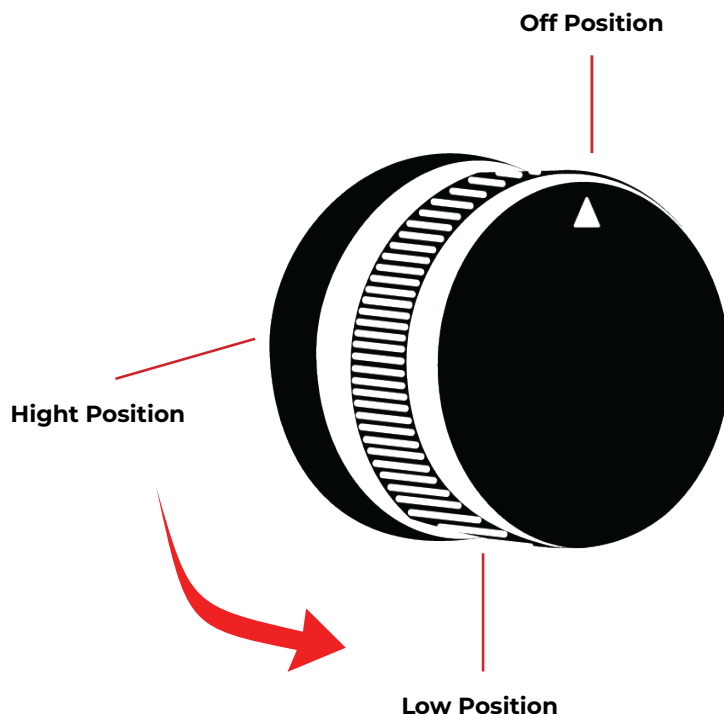
USING YOUR ANZA GRILL

HOW TO IGNITE:

1. Push the burner control knob in.
2. Turn the knob counterclockwise toward the ignition/high position.
3. Wait approximately 3–5 seconds for the igniter to spark.
4. Confirm that the burner has ignited.

HOW TO TURN OFF:

1. Push the burner control knob in.
2. Turn the knob clockwise toward the OFF position.
3. Always verify the burner is OFF.



MONITORING TEMPERATURE

It is recommended to use an oven thermometer to track the internal temperature more accurately. This ensures you are cooking at the desired heat level, especially for recipes requiring precise temperature control.



WARNING: The Anza grill is not intended for installation in or on recreational vehicles, portable trailers, boats or any other moving installation.



CAUTION: All Videll appliances must have a minimum of two air-flow vents, either in an elevated position for Natural Gas or a lowered position for Liquid Propane. Failure to abide may void warranty.

CARE & MAINTENANCE

CLEANING THE ANZA GRILL

Your grill should be cleaned after each use to maintain the overall appearance and life of your appliance. When cleaning the Anza, use a nonabrasive stainless steel cleaner and apply with a soft-lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing chamois. Always follow the grain of stainless steel. Baked-on residue can be removed using a mild abrasive pad with stainless steel cleaner. Do not use steel wool. It is normal for certain areas of the stainless steel to discolor due to intense heat given off by the burners.

“RUST” MARKS

Stains on stainless steel are rarely caused by the steel itself rusting. Similar marks can appear on porcelain and plastic surfaces. These rust marks come from small “ordinary steel” particles that attach to the surface and rust in damp conditions. The most common sources are wire wool scouring pads, carbon steel utensils, and old cast iron pipes.

These stains are superficial and will not damage the pizza plate. Stains can usually be removed with a soft damp cloth and a multi-purpose cream cleanser. For tougher stains, a stainless steel cleaner may be needed to restore the surface. To prevent future rust marks, identify and eliminate the source of contamination.

DRIP TRAY

Clean the drip tray after each use. Failure to do so could result in a fire. Once the appliance has cooled completely, remove the pizza plate by pulling it all the way out until it comes free. Clean the plate with hot soapy water and replace ensuring the pizza plate is installed completely in the oven housing.

INSECT CLEANING

Spiders and other insects can nest in the burner, which causes the gas to flow from the front of the burner. This can cause a fire behind the valve panel, damaging the Oven and making the burners unsafe to operate. Inspect the burners before each use. Symptoms of insect nests can include any of the following conditions:

- The smell of gas in conjunction with the burner flames appearing yellow.
- The burners do not reach temperature.
- The burner heats unevenly.
- The burner makes popping noises.

NOTE: Always wait until your oven is completely cool before cleaning. You should clean your appliance after each use, it is normal for your appliance to become discolored in certain areas from the heat produced by the burners.

CORRECT FLAME COLOR

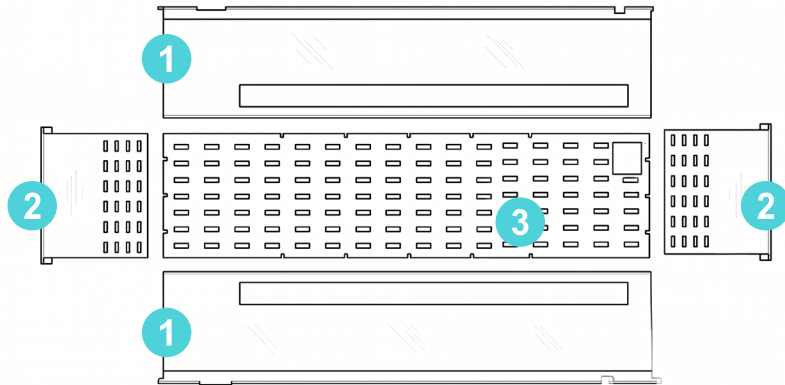
Flames should be light orange and stable with yellow tips, excessive noise or lifting. If any of these conditions exist, check if the air adjustment or burner ports are blocked by dirt, debris, or spider webs.



WARNING: Failure to properly perform required maintenance and service will void your warranty.

ASSEMBLY & INSTALLATION

The heat shield protects the surrounding structure from excessive heat and **MUST** be installed whenever the Anza is used with a compatible VidelUSA Cooking table. (i.e. Santa Barbara Cooking Table, Bellingham Cooking Table.)

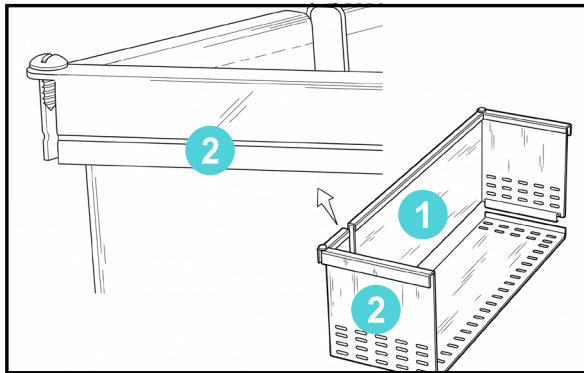


PART

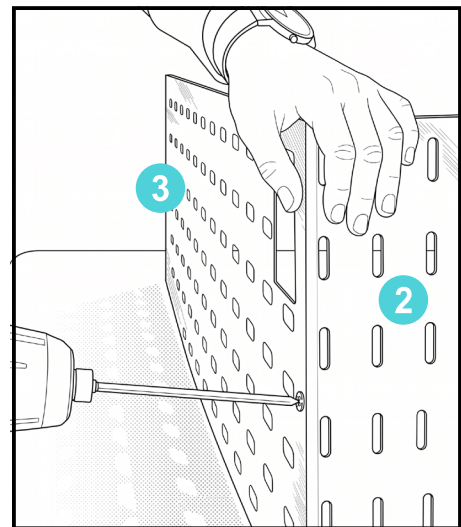
1	Side Panels
2	Front/ Back Panels
3	Bottom Panel

HEAT SHIELD ASSEMBLY

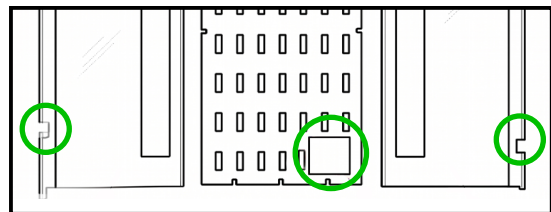
1. Form a 90-degree angle between the front panel and the bottom panel
2. Make sure the lip of the front panel faces outward.
3. Use a drill to install three screws through the bottom panel. the screw tips should face toward the inside of the Heat Shield.
4. Repeat steps 1-2 for the back panel.
5. Align the side panels with the front & back panels, ensuring the screw-tab sits below the front and back panels screw-tab.



6. Use a drill to secure the bottom panel & then carefully place the assemble Heat Shield into the cooking table cutout.



NOTE: Align the ends of both side panels containing gaps with the square hoe on the bottom panel.



WARNING: Operating the Anza grill without the Heat Shield will void the warranty.

TROUBLESHOOTING

PROBLEM	SOLUTION
Anza does not light.	1. Push the knob in and verify that the igniter sparks. If the igniter does not spark, verify that you have proper gas supply.
	2. Check to see if you can match-light the burner.
	3. Check to see if the other burners operate (if you own the Anza Double Burner).
	NOTE: It is normal to hear a popping sound when the burners are first turned on.
The burner flame is yellow and there's a gas smell.	1. Check the burner ring(s) for any obstructions (insects, debris, etc.).
	2. Check for a gas leak.
Low heat is generated when knob is in the "HIGH FLAME" position.	1. Determine if the issue affects just one burner.
	2. If it's isolated to one burner, clean the orifice and burner to remove any blockages from the ports.
	3. If you're using LP gas, ensure that the tank isn't empty.
Too much heat.	1. Look for a damaged or missing orifice.
	2. Look for unauthorized regulator adjustments.
Burner blows out.	1. Look for any burner defects.
	2. Check for proper burner installation.
	3. Check for sufficient gas supply.
	4. Check if propane tank is empty.
	5. Check if the Anza's location is subject to high winds.



VIDEL GRILLS

ALAMEDA COOKING TABLE - WARRANTY INFORMATION

VIDEL GRILLS offers a warranty on our grills, griddles, burners, and fire tables to the original purchaser with proof of purchase. Our products are guaranteed to be free from defects in both workmanship and materials for the specified periods below. This warranty is not applicable to grills used in commercial or rental applications. Any issues related to rust, corrosion, oxidation, or discoloration due to moisture or overheating are not covered under this warranty, unless such issues render the affected component inoperable. Additionally, this warranty does not include labor or labor-related charges. If warranty parts need to be shipped, customers will be responsible for any associated shipping and handling fees. Thank you for choosing Videl Grills USA.

ONE-YEAR WARRANTY:

VIDEL GRILLS provides a ONE-YEAR WARRANTY on The Anza components, including the gas valve, knob, and cover against any defects in materials and workmanship during normal residential use from the original purchase date. This warranty does not cover damages or malfunctions resulting from neglect, misuse, alterations, accidents, or improper installation, maintenance, or repairs.

TWO-YEAR WARRANTY:

VIDEL GRILLS offers a TWO-YEAR WARRANTY on The Anza components, including the Burner, Regulator, Grate, Bezel, and Fire Box. This warranty covers defects in materials and workmanship during normal residential use from the original purchase date. In case of any faulty parts, we will repair or replace them at no charge to the customer, except for expenses related to labor and freight. It is important to note that this warranty does not cover damages or malfunctions resulting from neglect, misuse, alterations, accidents, or improper installation, maintenance, or repairs.

LIMITATIONS & EXCLUSIONS:

This warranty applies to Alameda Cooking Tables purchased and located in the United States and Canada. Coverage begins on the original purchase date and is valid only for the original purchaser. It does not cover grills used in commercial or rental applications, and is intended for residential use only.

To activate the warranty, customers must register the product online at:

www.videlgrills.com/warranty-and-policies/

Please note that this warranty does not cover damages resulting from negligence, alteration, misuse, abuse, accidents, natural disasters, loss of electrical power, improper installation or operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages caused by harsh cleaning chemicals. The warranty is not valid for commercial use or for products with altered or removed serial numbers. VIDEL PREMIUM GRILLS will not be liable for any incidental, consequential, special, or contingent damages arising from the breach of this written warranty or any implied warranty.

WARRANTY CLAIM PROCEDURE:

Please contact VIDEL GRILLS Warranty Service Center for factory direct assistance. We are open Monday-Friday 7am-5pm (PST)

Phone Number: (909) 460-5579

Email: support@videlgrills.com

Alameda Cooking Table - Warranty Information

1-YEAR WARRANTY	2-YEAR WARRANTY
Gas Valve Cover Knob	Burner Regulator Grates Bezel



A DIVISION OF

VIDELTM
U S A

VG-AZA1-M / VG-AZA2-M

701 S DUPONT AVE
ONTARIO, CA 91761
(909) 460 - 5579